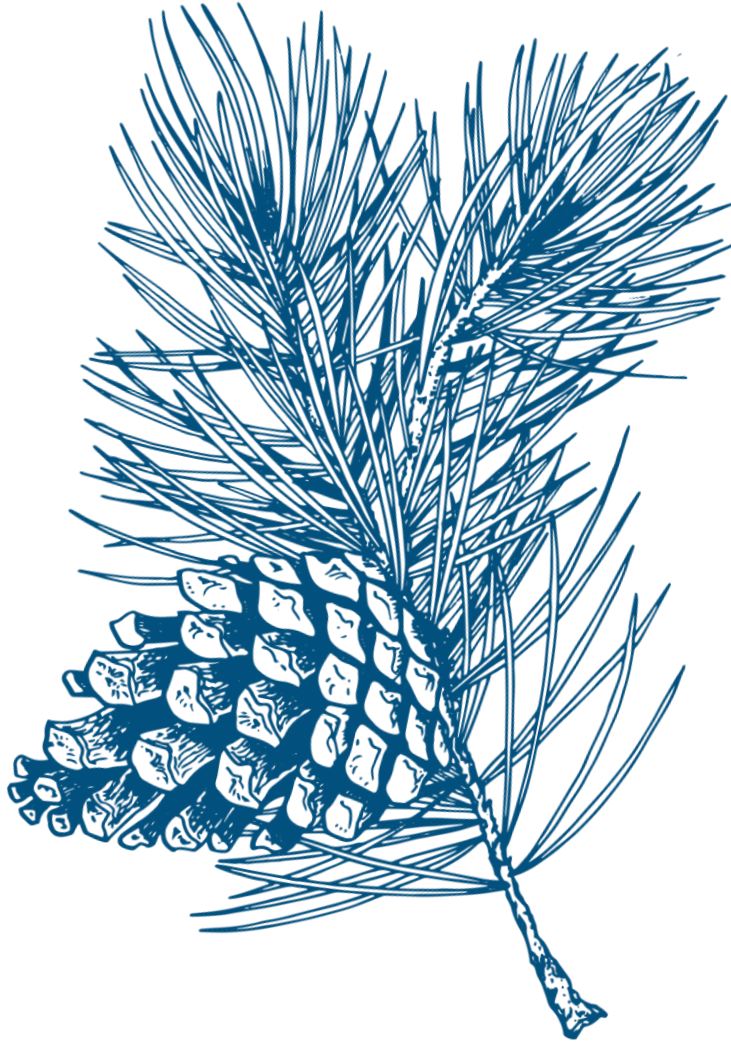


# OVERENDS

## *Kitchen*



We use a handful of trusted suppliers following our food ethos with green at the core: GLAS.  
Go with the Seasons. Local with Produce. Avoiding Food Waste. Sustainably Sourced.

It's an ethos that adds to what you get as a customer and because there's conscious  
behind our cooking, it feels as good as it tastes.

All of Airfield Estate Organic goods are used in our menus. Unless otherwise stated our  
lamb is rare breed Jacobs, beef is Jersey ex milkers and pork is rare breed Oxford sandy  
and black. We supplement with other Irish organic suppliers.

***Lunch or dinner available.  
5% service charge applies to the food menu.***

***Minimum number for buffet & plated menu is 25 guests.  
Minimum spends must be met.***

Overend Ave, Dundrum, Dublin 14

@overendskitchen

airfield.ie

(01) 969 6641

# OVERENDS

## Kitchen

Overends is a place where we connect land and table, farmer and eater in an environment that is casual and engaging. Our dining experience is inspired by the visionary Overends Sisters and the 38 acre organic farm that they entrusted us with to produce honest, great-tasting food.

### CHRISTMAS 3 COURSE BUFFET MENU

€ 69 per person

#### Starter

Slow roasted caramelized onion and pumpkin soup, spiced ginger bread, crème fraiche, served with whipped butter and Overends Bread (0,0,0,0)

#### Meat Option

24-hour dexter braised beef shin ragu (0,0,0,0)

#### Veggie Option

Beluga lentil dahl, oven roasted aubergine, yogurt, clementine and pomegranate molasses (0,0,0,0)

#### Sides

Overends oven roasted potatoes, garden winter kale Caesar salad, charred broccoli, sweet miso and chilli dressing (0,0,0,0)

#### Dessert

Overends Christmas pudding cake, clementine, whipped double cream (0,0,0,0)

### 3 COURSE PLATED MENU

€72 per person

A choice of 2 starter, 3 mains, 1 desert.

#### Starter

Slow roasted caramelized onion and pumpkin soup, spiced ginger bread, crème fraiche, served with whipped butter and Overends Bread (0,0,0,0)

Overends ham hock, chicken and foie gras terrine, garden leaves, house pickle, spiced plum chutney, served with whipped butter and Overends Bread (0,0,0,0)

#### Main Course

24-hour slow roasted featherblade of Irish beef, caramelized onion, celeriac and potato gratin, horseradish, highbank orchard treacle and balsamic jus (0,0,0,0)

Pan-roasted halibut, brown butter, smoked pancetta and pine nut Brussel sprouts, sage and lemon hollandaise (0,0,0,0)

Beluga lentil dahl, oven roasted aubergine, yogurt, clementine and pomegranate molasses (0,0,0,0)

#### Dessert

Overends Christmas pudding cake, caramelized clementine, tonka bean ice-cream (0,0,0,0)